

# **PLAN AND MENU REVIEW FOR NEW OR REMODELED FOOD SERVICE ESTABLISHMENTS**

## **Definition of A Food Service Establishment**

A food service establishment is “a place, location, operation, site, or facility where food is manufactured, prepared, processed, packaged, dispensed, distributed, sold, served, or offered to the consumer regardless of whether compensation for food occurs. This includes but is not limited to: 1) restaurants, snack bars, cafeterias, taverns, bars; 2) retail food stores, supermarkets, retail meat markets, retail fish markets, retail bakeries, delicatessens; 3) institutional operations licensed by the department or local health officer, such as schools, hospitals, jails, prisons, and child care facilities; 4) central preparation sites, including caterers; 5) satellite servicing locations; 6) temporary food service establishments or mobile food units; 7) bed and breakfast operations; 8) remote feeding sites; and 9) vending machines dispensing potentially hazardous foods.”

## **When Plan Review Is Required**

The Washington Administrative Code 246-215-250(1) requires all food service establishment owners to submit detailed information concerning the site of the establishment, proposed facilities, equipment to be used, food preparation methods, and food service procedures in conjunction with the proposed menu whenever:

- “(a) A food service establishment is constructed;
- (b) An existing structure is converted for use as a food service establishment;
- (c) Significant changes to the methods of food preparation or style of service occurs;
- (d) An existing food service establishment undergoes an extensive remodel, provided that the health officer may waive the plan review if:
  - (i) The remodel does not substantially affect the requirements of these regulations; or
  - (ii) The health officer requires minor modifications of the existing food service establishment to improve compliance with these regulations.”

Please read the following guideline and provide all of the requested information on the attached checklist. Your comments will assist the Health District staff to make an accurate determination of the potential public health risks associated with the proposed food handling procedures. The review of public health risks focuses on the following three areas:

1. What is the potential hazard? This includes the type of food, method of handling and the number of consumers at risk.
2. What is the level of confidence in the management and control systems?
3. What is the current level of compliance? Factors in this category include compliance with food hygiene safety and structural compliance of the facility.

## **PROCEDURE FOR PLAN APPROVAL and PERMIT ISSUANCE**

- 1) The food service establishment owner submits the Checklist for New or Remodeled Food Service Establishments with all requested attachments and the fee for the plan review and preoperational inspection.
- 2) The Health District grants approval in writing if the health officer determines the plans are satisfactory, and submits a copy of the approval letter to the appropriate building department;
- 3) Approximately one week prior to the desired opening, the food service establishment owner requests a preoperational inspection. The permit application and applicable annual permit fees may be submitted at this time or any time prior to opening.
- 4) Prior to operation of the food service establishment, the health officer conducts a preoperational inspection to determine conformance with approved plans and compliance with the regulations.
- 5) The food service establishment permit is issued after a preoperational inspection finds compliance with the approved plans, the permit application is submitted and applicable fees are paid.

**Please submit the following items with the checklist on pages 1-8:**

1. Floor plan with plumbing details (location of fixtures and drains). See II on page 1.
2. Refrigeration units: dimensions, make and model number. See VII.H. on page 3.

3. Written agreements with the owner of toilet facilities shared with other businesses or accessed through other businesses. See VII L. & O. on page 3.
4. Menu or list of foods for sale or service. See VIII on page 4.
5. Raw or undercooked meats, eggs or aquatic foods offered as ready-to-eat. Attach sign or menu label identifying foods as being raw or undercooked. See IX. A. on page 6.
6. Packaging of foods that will be sold or distributed at locations other than your food service establishment: Attach labels. See IX. B. on page 6.
7. Modified Atmosphere Packaging: Labels and Hazard Analysis Critical Control Point (HACCP) procedure where applicable. See IX. C. on page 6.
8. Transport/catering: Description of operation and locations of regular delivery. Specifications or description of equipment used before and during transport. Written agreements for central preparation site. See X. A., C., and G. on page 6.
9. Mobile units: floor plan(s) and location(s)/itinerary of mobile unit and base of operation and/or commissary. Written agreements as they apply. See XI. on pages 7 and 8.

If your plans do not contain all of the information from the checklist, they will be returned to you with a correction notice. You will need to resubmit them with the additional information.

For any questions, please call 509-886-6450.

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**Definition of Food** WAC 246-215-010 (19)

Food is mentioned throughout this document. "Food" is defined as any raw, cooked, or processed edible substance, **ice, beverage**, or ingredient used or intended for use or for sale, in whole or in part, for human consumption.

**Definition of Potentially Hazardous Food** WAC 246-215-010 (40)

Potentially hazardous food is mentioned throughout this document also. "Potentially hazardous food" means any natural or synthetic edible item, material, or ingredient in a form supporting rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of *Clostridium botulinum*. Potentially hazardous food:

- (a) Includes any food of animal origin, raw, cooked or processed;
  - (b) Includes certain cooked or prepared foods of plant origin, including but not limited to:  
Potato products, dry legumes, rice, sprouts, and cut melons/cantaloupes.
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**Agencies you may need to contact:**

The following list is to help you with the necessary steps of opening or remodeling a food service establishment. Below is a suggested list of agencies to contact. The list may not be all inclusive. This is an informational list only and you need not return it with the Checklist for New or Remodeled Food Service Establishments. There may be other agencies with requirements that apply to your food service establishment.

- \_\_\_\_\_ County or City Planning Department
- \_\_\_\_\_ County or City Building Department
- \_\_\_\_\_ Fire Marshall
- \_\_\_\_\_ Wastewater system owner/operator
- \_\_\_\_\_ Water system owner/operator
- \_\_\_\_\_ Washington State Dept. of Labor & Industries (All mobile food units need to contact this agency. The Department of Labor & Industries also conducts electrical inspections.)
- \_\_\_\_\_ Washington State Department of Agriculture
- \_\_\_\_\_ Washington State Liquor Control Board
- \_\_\_\_\_ State and/or Local Business license agency

# CHECKLIST FOR NEW OR REMODELED FOOD ESTABLISHMENTS

Name of Establishment \_\_\_\_\_

Location of Establishment \_\_\_\_\_

Name of Owner \_\_\_\_\_

Mailing address of Owner \_\_\_\_\_

Signature of Owner \_\_\_\_\_

Daytime phone number \_\_\_\_\_

Name of Water System \_\_\_\_\_

Type of Wastewater Disposal: City sewer \_\_\_\_\_ On-site disposal \_\_\_\_\_

Number of days of operation (Circle one):      Less than 180 days/year      180 days or more/year

**Please write N/A if the item is not applicable.** The applicable regulation (WAC 246-215) subsections are listed.

## I. Agency Approvals

Yes	No	<b>The following section of questions will help determine if you are seeking approval from the correct agencies. If you have any questions, please leave a message at (509) 886-6450. We will return your call.</b>
		<b>A. Wholesale foods.</b> Wholesale sales account for more than 5% (25% for bakeries) of gross sales receipts for foods you process. If so, please contact the Washington State Department of Agriculture. 010 (22)
		<b>B. Interstate sales.</b> Food is distributed or sold outside of Washington state. If so, please contact the Food and Drug Administration (FDA).
		<b>C. Packaging all-meat products.</b> All-meat products are packaged. If so, please contact the United States Department of Agriculture (USDA).
		<b>D. Hermetically sealing food.</b> Food is hermetically sealed. If so, please contact the Washington State Department of Agriculture regarding a food processing license. 020 (1)(f)

## II. Floor plan

Yes	No	
		<b>Attach a scaled floor plan</b> showing the layout and arrangement of the facility and all fixed equipment. Fixed equipment, rooms, hand wash sinks, food prep sinks, dish wash sinks, mop sink, refrigeration, cooking and hot holding facilities, storage areas, restrooms, indirect plumbing, hot water tank, etc. are labeled on the plans. <b>Mobile units:</b> Provide a floor plan for the mobile unit <b>and</b> the base of operation or commissary. 160 (16), 250

## III. Storage

Yes	No	030 (1), 080 (4)(5), 110 (3)
		A. Food storage areas are constructed so that food and food containers are stored off the floor and protected from potential sources of contamination.
		B. Medications and first aid supplies are stored separately (and/or below) food supplies.
		C. A separate area is provided for storage of cleaning equipment and chemicals such as detergents, pesticides, mops, etc. Please indicate location:
		D. There is a designated location for an employee break area and storage of personal belongings. Please indicate location:

## IV. Sinks

Yes	No	<b>A. Handwash Sinks - 120 (9)(10)(11)</b>
		(1) Handwash sinks are located in food preparation, food service, and utensil washing areas and in, or immediately adjacent to toilet facilities.
		(2) Handwash sinks are: a) accessible to food workers at all times, b) used only for handwashing, c) provided with hot (minimum 100° F.) and cold running water supplied through a mixing faucet (automatic faucets have a minimum cycle of 15 seconds), & (d) provided with soap & single use sanitary towels or an approved hand dryer.
Yes	No	<b>B. Dishwashing Sinks. Please check the dishwashing method to be used in your establishment - 090 (1)(5)(6) <i>If dish sinks are not located in your establishment, attach a written agreement with the owner of the dish sinks stating the days of the week and hours of the day food workers will have access.</i></b>
		(1) A three compartment sink is provided. It has large enough basins to accommodate all equipment and utensils*, except fixed and excessively large equipment such as floor mounted mixers.
		(2) There is a space for soiled utensils* ahead of the first compartment of a 3-compartment dishwashing sink. There is also a drain board for clean utensils.
		(3) A two-compartment sink is provided <u>with</u> a commercial food service dishwasher approved by the National Sanitation Foundation (NSF) or equivalent. (This system may be substituted for a three compartment sink system only when the dishwasher can accommodate the largest utensil*.)
		(4) A two-compartment sink without a mechanical dishwasher is provided. (This system may be used <b>only</b> if it has been approved by the health officer, consumers will be served on single service articles, and only nonpotentially hazardous foods are being sold or distributed.)
		(5) Disposable utensils* only. No dishwashing facilities needed.
Yes	No	<b>C. Other sinks. Please check other sinks to be used in your food service establishment</b>
		(1) A mop sink is located outside of food preparation areas. It is used for supplying and disposing of water used for cleaning floors, walls and other nonfood contact surfaces. 090 (10)
		(2) Food preparation sink(s) are installed in the kitchen for any phases of food preparation involving a sink. This includes any time meats (or meat products) or vegetables (or vegetable products) are to be: a) washed, soaked, rinsed or drained; b) cooled or thawed; or c) processed in a manner requiring placement in a sink. It is strongly recommended that separate sinks are utilized for raw meats and raw fruits or vegetables, to prevent cross contamination from the blood or juices of raw meats. Food preparation sinks are to be used only for food preparation. Any activities which may contaminate foods such as handwashing and utensil washing are prohibited. 090 (8)(9)
		(3) A sink compartment for disposing of liquid waste is provided in bars, lounges and taverns. This sink is in addition to sinks required for cleaning and sanitizing. 090 (7)

## V. Drainage/Plumbing

Yes	No	<b>A. The following equipment must be installed with indirect drainage into a floor sink, hub drain or a similar device and properly plumbed into an approved sewage disposal system 120 (3)(c)</b>
		(1) A mechanical dishwasher is provided. It is indirectly drained.
		(2) An ice machine is provided. It is indirectly drained.
		(3) A food preparation sink is provided. It is indirectly drained.
		(4) Beverage ice sinks (includes ice sinks in a bar or tavern) are provided. They are indirectly drained.
		(5) A dipper well is provided. It is indirectly drained.
		(6) A salad bar is provided. It is indirectly drained.
Yes	No	
		<b>B. A properly vented dual checkvalve device or reduced pressure backflow assembly is between copper pipe/tubing and the carbonated beverage dispensing machine. 120 (4)</b>

\* A "utensil" is any food contact implement used in storing, preparing, transporting, dispensing, serving, or selling of food. For example: pots, pans, silverware, plates, heating and storage containers, transport coolers, etc.

## VI. Surfaces

Yes	No	090, 150
		A. Food contact surfaces of utensils/ equipment are non-toxic, corrosive resistant (no enamelware) & durable.

		B. Cutting blocks consist entirely of hard maple or a similar non-absorbent material.
		C. Non-food contact surfaces of equipment are corrosion resistant, durable, and safe.
		D. Finish material of floors, walls, ceilings, partitions and attached equipment in all food preparation areas, food storage areas, and toilet rooms are smooth, non-absorbent, easily cleanable, durable, free of cracks & open seams.

## **VII. General**

Yes	No	
		A. Effective measures are taken to minimize the entry of pests such as rodents and insects. 140
		B. Exposed or unprotected sewer lines or other utility lines are constructed in a manner that do not subject foods or containers of foods to contamination. 090 (4)
		C. Aisles and working spaces are unobstructed and wide enough for employees to perform duties without contaminating food or food contact surfaces. 030 (1)
		D. Adequate lighting is provided throughout the establishment. Lights are shielded from breakage in the food preparation, service, storage and display areas and where utensils and equipment are cleaned and stored. 150(5)
		E. Durable, easily cleanable, leak-proof garbage and refuse containers are provided. Containers are covered with tight fitting lids if they are stored outside. 130
		F. Self-serve, buffet and/or salad bar(s) are of commercial quality construction, equipped with food protection shields or easily movable covers, and are capable of maintaining potentially hazardous foods at 140° F. or above, or 45° F. or below during service. 030 (1)(f), 090 (1), 170
		G. Appropriate thermometers and/or thermocouples are provided for refrigeration units, transport units, preparation areas, etc. Food service workers must be able to measure food temperatures; to accurately attain and maintain the safety of potentially hazardous foods during cooking, reheating, hot holding, cooling and cold holding. 070 (1)
		H. All refrigeration is in conformance with standards of the National Sanitation Foundation (NSF) or equivalent. <b>Attach specification sheets or the dimensions/make/model of all refrigeration units.</b> Mobile units: specify whether the refrigeration unit is located in the mobile unit, base of operation or commissary. 090(1)(e)
		I. Disposable single service tableware is made from clean, sanitary, and safe materials and is not reused. 090 (3)
		J. Dishwashing facilities are needed for items other than single service tableware.
		K. Employee toilet facilities are provided in the food service establishment. 120 (5, 7-11)
		L. Employee toilet facilities are not within the establishment but are within 200 ft.. If you are not the owner of the toilet facilities, <b>attach a written agreement with the owner of the toilet facilities</b> stating the days of the week and hours of the day employees will have access to the toilet facilities. 120 (5, 7-11)
		M. Customer seating is provided. How many seats are provided <b>inside and outside of the establishment?</b> _____
		N. Customer toilet facilities are provided within the food establishment. 120 (6-11)
		O. Customer toilet facilities are shared with other businesses or accessed through other businesses. If you are not the owner of the toilet facilities, <b>attach a written agreement with the owner of the toilet facilities</b> stating the days of the week and hours of the day customers will have access to the toilet facilities. 120 (6-11)
		P. Only food service workers are allowed in the food preparation and storage areas. Customers do not access restrooms or other areas through food preparation and storage areas. <b>Mobile units:</b> only food service workers are allowed in the entire mobile unit. 150 (7)(d), 160 (6)(a)
		Q. Only packaged food is offered at the establishment. (Check "yes" if <u>all</u> food is commercially packaged and remains in the unopened original package.) 160 (14)
		R. Food is served only to overnight guests.

## **VIII. Method of Food Preparation**

Referring to your proposed menu (**attach a copy**), complete the table below. List all the foods, drinks, condiments, etc. you will be serving. Attach additional sheets as necessary. Please refer to page 5 for an example of how to complete this table.

**MOBILE UNITS:** Please separate food preparation that is done on the mobile unit from food preparation that is done at the approved commissary.

[illegible]

## Examples:

Menu Item	Source of food	Will the potentially hazardous ingredients be stored less than 45° F. during storage?	Will the food item require cutting or assembly before cooking or service?	What will the cooking temperature of the food item be?	Will the food item be hot held greater than 140° F. before serving?	Will the food item be cooled from a cook step to 45° F. in refrigeration units?	Will the food item be reheated to serve again? All foods must be reheated to 165° F.	Will the food item be packaged before sale or service?
Clam chowder	made at FSE*	yes	yes	140° F.	yes	yes	yes	no
Clam chowder	food distributor	yes	no	140° F.	yes	no	no	no
Prime Rib	cooked at FSE	yes	yes	130° - 150°	yes	yes	yes	no
French dip Sandwich	made at FSE	yes	yes	leftover prime rib	no	yes	yes	no
Turkey Sandwich	cooked meat from food distributor	yes	yes	n/a	no	no	no	yes
Turkey Sandwich	Turkey cooked at FSE	yes	yes	165° F.	no	yes	no	no
Latte drinks	made at FSE	yes	no	165° F.	no	yes	yes	no
Muffins	purchased at licensed bakery	no	no	N/A	no	no	no	yes
Salad	Please specify the type of salad to accurately fill in the item.							
Potato Salad	made at FSE	yes	yes	potatoes & eggs boiled	no	yes	no	no
Green Salad	made at FSE	yes	yes	n/a	no	no	no	no
Soft drinks	cans from distributor	yes	no	n/a	no	no	no	no
Cocktail Sauce	made at FSE	yes	no	n/a	no	no	no	yes

\* Food Service Establishment (FSE)

## IX. Labeling

Yes	No	Please check all items below relating to your menu. Attach the information requested.
		A. <b>Raw or undercooked eggs, meats, or aquatic foods</b> are offered to the consumer as ready-to-eat. If so, identify and describe how these items will be used. <b>Attach a copy of the menu or sign that identifies these foods as either being raw or undercooked.</b> 040(10).
		B. <b>Food(s) will be packaged at the establishment to be sold/distributed at another location.</b> If so, for each food, <b>attach a label that meets the requirements of 040.</b>
		C. <b>Modified atmosphere packaging</b> of food(s) is performed in the establishment. If so, see WAC 246-215-060 for the applicable requirements that must be met before opening. When required, <b>attach the label and Hazard Analysis Critical Control Point (HACCP) procedure.</b> 060 (3).

## X. Transport

Yes	No	
		A. Food is transported or catered to other locations. (A caterer is a person or food service establishment preparing food that has been pre-ordered for a specific number of people. Catering does NOT include advertised or public events.) If yes, <b>on a separate sheet please answer the following questions.</b> 010(9), 250(2)(iii). (1) What is the maximum number of full meals you expect to transport at any one time? (2) What is the maximum number of partial meals (hors d'oeuvres, etc.) you expect to transport at any one time? (3) What is the geographical area you expect to serve? Include time and distance you anticipate in delivery. (4) List dates, hours and sites to be served on a regular basis. Updated information may be requested (5) Attach a written procedure of how food will be maintained at the required temperatures during transport. (6) What will be done with leftover food?
		B. Foods are protected from contamination or adulteration during transport. 010 (2), 020 (1), 030 (1)
		C. Equipment is smooth, easily cleanable, durable and in good repair. Equipment used for potentially hazardous food is in conformance with listings of the National Sanitation Foundation or equivalent. <b>Attach specifications or a description (make/model/size) of equipment used during transport.</b> Specify whether the equipment will be used for non-potentially hazardous food, potentially hazardous food or both. 090(1)
		D. <b>Prior</b> to transport, equipment is capable of : 1)Cooling potentially hazardous foods (PHF) from 140° to 45° Fahrenheit within 4 hours, and 2)Holding potentially hazardous foods at 45° Fahrenheit or less or 140° Fahrenheit or more. 050(2), (3)(a), 070(5)(7).
		E. <b>During</b> transport, equipment is capable of holding potentially hazardous foods at 45° Fahrenheit or less or 140° Fahrenheit or more. 050(2), (3)(a), 070(5)(7).
		F. All food is prepared and stored in an approved facility. (A home or other location used for living or sleeping quarters is NOT an approved facility.) 150 (7)(b)(d) Location of preparation and storage of food: _____
		G. A facility used as a central preparation site is leased or shared. <b>If so, attach written agreement(s)</b> from the owner(s) stating they will provide you with restrooms, dishwashing, food prep facilities, storage, and/or back-up refrigeration. Agreements must state the dates, days of the week, and hours of the day the workers will have access.
		H. Equipment is stored in an approved facility and protected from sources of contamination during storage. 100 (5), 110 (3). Location of storage of equipment _____
		I. Equipment is washed, rinsed and sanitized when contamination has or could have occurred. 100 (2) Location of transport equipment washing: _____

## XI. Mobile Units - (This section is only for readily movable food service establishments.) 160

	A. License number of the mobile unit: _____
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		B. Vehicle identification number (VIN), make, model and year of the mobile unit: _____
Yes	No	C. A <b>base of operation</b> (a site) is provided for servicing, cleaning, sanitizing, supplying and maintaining the mobile food unit. Location of the base of operation: _____ What facilities are used and for what purpose? _____ _____ _____ Dates and hours used: _____ If you are not the owner of the base of operation, <b>attach a written agreement/lease with the owner of the facility</b> stating the days of the week and hours of the day food workers will have access to the facility. 150 (16)
		D. A <b>commissary</b> (an approved food service establishment) is provided for storage, preparation, portioning or packaging of food for service elsewhere. Location of the commissary: _____ What facilities are used and for what purpose? _____ _____ _____ Dates and hours used: _____ If you are not the owner of the commissary, <b>attach a written agreement/lease with the owner of the facility</b> stating the days of the week and hours of the day food workers will have access to the facility. 150 (16)
		E. Toilet facilities for food workers are available and readily accessible within 200 ft. of the unit during operation. Location of toilet facilities: _____ Number of seats provided for customers outside the mobile unit _____ If you are not the owner of the toilet facilities, <b>attach a written agreement/lease with the owner of the toilet facilities</b> stating the days of the week and hours of the day food workers (and customers, if seating is provided) will have access to the restrooms. 160 (15) (16)
		F. Do you know you cannot store, prepare, portion or package food, or clean or store equipment in your home or any other location used for living or sleeping quarters? 150(7)(b), 160 (16).
		G. Potentially hazardous food (PHF) prepared on the mobile unit is prepared daily. (PHF prepared on the mobile unit, but not purchased by the end of the day is discarded.) 160 (5)(c) <b>If not, explain:</b> _____ _____
		H. Food is prepared in the mobile unit while it is parked in a residential area. 160 (17)(e)
		I. Food is served from the mobile unit. Dates, hours and sites of service: (Routes: Include all stops.) 160(17)(e) _____ _____ _____ If all food is not served from the mobile unit, please explain: _____ _____
		J. Hot holding equipment is preheated and cold holding equipment is prechilled before loading potentially hazardous food onto the mobile unit. 160 (4)(e)
		K. All cold potentially hazardous food is prechilled to 45° Fahrenheit or less prior to cold holding it on the mobile unit. 160 (7)(b)
		L. All cold holding is accomplished by mechanical refrigeration. If not, all food is packaged in leakproof, sealed containers and potentially hazardous food is stored in ice to the height of the food. Ice is frequently drained and replaced as it melts and potentially hazardous food is held at 45° Fahrenheit or less. 070(7), 160 (7)(b)

Yes	No	M. Potentially hazardous food(s) or ingredient(s) are cooled to 45° Fahrenheit or less after cooking or hot holding. (This includes cooling warm food, saving leftover food that was warm, heating/cooking and cooling food ahead of time of serving, etc.) If so, these foods are cooled in the commissary identified in XI.D. 160 (4)(a)
		N Potentially hazardous foods that have been cooked and cooled in an approved commissary are reheated prior to service. The foods are reheated in individual portions and served within 30 minutes of reheating. 160 (4)(b)(c).
		O. The wastewater holding tank <u>on the mobile unit</u> is at least 15% larger than the clean water holding tank. Sizes of clean tank: _____ Size of wastewater tank: _____ Address where the water tank is filled: _____ The name of the facility and address where the wastewater tank will be emptied: _____ 160(9)(a)(b),(10)(a)(b), (17)(f)(g).
		P. A food grade hose is used for filling the water tank. 090(2)
		Q. Self-serve condiments are in single service packages or dispenser bottles. Condiments unavailable in single service packaging and unable to dispense in bottles are non-potentially hazardous and are displayed with an easily movable cover or sneeze guard. 020 (1)(d), 170 (1)(c)
		R. Only single service (disposable) dishes/silverware are provided to the consumer. 160(8)
		S. Dishwashing facilities are needed for items other than single service tableware.
		T. Raw meats cooked on the mobile unit are less than 1 inch thick. 160 (4)(d)
		U. The meat served has been inspected by USDA and has a USDA label. 160 (3)(a). <b>If not, explain:</b> _____
		V. Ice is from an approved source or commissary. 160(3)(a). Name of ice company or source: _____
		W. All other food (including milk, eggs, shellfish) are from an approved source. 160 (3)(a)
		X. An electric hook-up or generator is required for some equipment used for food preparation. Example: an electric food processor is used for making fresh salsa.

*The mobile unit is to operate **only** at those locations and times as approved by the Chelan-Douglas Health District. Violation of the itinerary or food code regulations may initiate enforcement action leading to suspension or revocation of the permit. Changes in menu, location, itinerary, hours of operation, commissary, base of operation, etc. must be submitted to the Chelan-Douglas Health District for approval.*